



*"S'wonderful, S'marvelous,  
S'where I long to be"*

*Lyrics adapted from  
Ira Gershwin*

### SMALL PLATES

Potato-Apple Pancakes with smoked salmon & horseradish garnished with Crème Fraîche \$11

Roasted Chicken Wings with curry-lime butter \$10

Peach Wedges wrapped with Serrano ham and basil – drizzled with champagne Vinaigrette \$10

Shrimp Grapefruit Cocktail marinated with tarragon vinegar, Dijon mustard, extra virgin olive oil, and green onions \$12

Steamed Clams or Mussels with bacon, tomatoes and spinach (Also available steamed in white wine and lemon juice) \$12

Grilled Haloumi Cheese & Lemon with roasted cherry tomato salsa \$9

Chile Relleno ... Poblano pepper stuffed with Monterey Jack cheese or Chorizo sausage in tomatillo sauce \$9

Portobello Mushroom Ruben Sliders with braised red cabbage, Provolone cheese and a Dijon mustard sauce \$8

Baked Brie with Macadamia nuts and a brown sugar/vanilla butter glaze (accompanied by assorted fresh fruits) \$11

Assorted Olives including a surprisingly unique mix of stuffed and spiced olives from around the world \$7

Bourbon Street Gumbo ... Franco's secret recipe includes okra, tri-colored peppers, tomatoes with chicken and andouille sausage & shrimp \$10  
(Vegetarian version available ... \$8)

### SALADS

Pear, Arugula & Pancetta garnished with fresh strawberries, Champagne vinaigrette, and thinly shaved Ricotta Salata cheese \$11

Red & Yellow Beet Carpaccio with Parmesan-Reggiano or Chevré cheese on baby field greens \$9

Tomato Caprese with Mozzarella cheese and chopped fresh basil \$10

Jazz 28 House Salad ... Baby field greens, romaine and arugula with finely-shredded carrots, artichoke, roasted plum tomatoes, Vidalia onion and toasted pine nuts \$7  
(shrimp - \$4, chicken \$3)



## ENTREES

Steak 28 ... 8 oz. flatiron steak in our special Steak Diane sauce with haystack potatoes and sautéed spinach \$20

Prime New York Strip ... Grilled (10 oz.), served in a shallot sauce with roasted redskins, and grilled asparagus in lemon butter \$27

Salmon Fillet ... Slow roasted and wine lacquered with balsamic caramelized onions, sweet potato puree and chef's choice of vegetable \$18

Farm Raised Chilean Sea Bass with marinated vegetables (zucchini, red & green bell peppers, chopped olives, tomato ...) on a bed of polenta \$24

Bell & Evans Airline Chicken roasted with Lady apples wrapped in bacon with pureed sweet potatoes and sautéed spinach \$18

Pork Chop ... Grilled with lemon, red & sweet Vidalia onions seasoned with fresh rosemary, roasted root vegetables, honey, balsamic vinegar and fresh goat cheese \$19

Pasta / Linguini with red peppers, green onions & pine nuts in our own Jazz 28 Marinara sauce \$13 (shrimp - \$4, chicken - \$3)

Pasta with green vegetables, fresh herbs, asparagus, peas, crumbled feta with fresh mint and basil \$13 (shrimp - \$4, chicken - \$3)

\* Small Jazz 28 House Salad, \$4 with all Entrees

## SIDE DISH SELECTIONS

Roasted Redskins with fresh herbs, or Hestacks \$5

Sweet Potato Puree \$5

Sautéed Spinach in butter \$6

Grilled Asparagus in lemon butter \$6

Roasted Root Vegetables \$5

Polenta garnished with scallions and grated parmesan cheese \$5

*Bill Bower, Manager*

*Jose Alvarado, Chef*

\* Eating raw or undercooked animal products may increase the risk of food-borne pathogens.

\*\* Your server can inform you of vegetarian options.

\*\*\* Please let your server know of any dietary or allergy-related concerns.